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ABSTRACT

Designed as supplemental material to on-going instruction in the vocational program, this second of three picture dictionary booklets in the Culinary Arts series is intended to assist the learning handicapped student to master the core vocabulary taught in the trade. Intended for individual or small group instruction with minimal supervision, this module contains four lessons: (1) Top of Stove Cooking, (2) Frying and Sauteing, (3) Frying and Sauteing, and (4) Baking and Storage. The format for each lesson includes (1) general directions, with a list of words taught in that lesson, and (2) each word presented on a separate page with a representative picture and simple definition. (The module is intended for use with a cassette tape and flash cards.) An alphabetical index to the vocabulary words in the module is given at the back of the booklet. Two other dictionaries in this series are available as CE 024 415 and CE 024 417. An accompanying teacher's manual is available separately as CE 024 414. (This is one of five series of materials developed by Project HIRE. The two-volume final report of the project is available as CE 024 117 and CE 024 118. See Note for the other series.) (YBL)

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Culinary Arts

2

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Dictionary

CE 024 416

PROJECT HIRE

2

Culinary Arts Dictionary

For Resource Room Instruction

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School of Education

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CULINARY ARTS

Book II

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BOOK II

Lesson 6

Top of Stove Cooking

CULINARY ARTS
Book II

DIRECTIONS:

1. The words in this lesson are:

offset spatula
hotcake or meat turner
food tongs
kitchen fork
simmer
stock pot
double boiler
sauce pot
sauce pan
steam
clarify
scald
coddle or poach
candy
deglaze

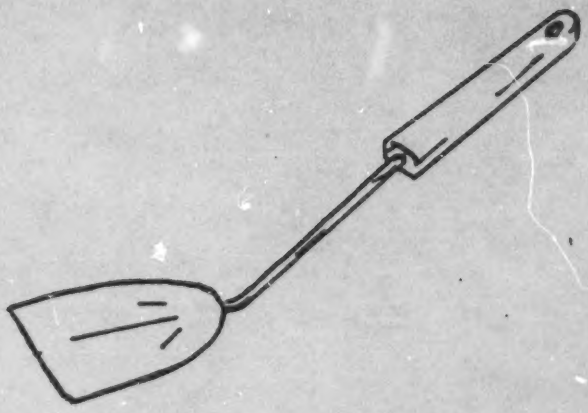
2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 55. The tape will say the words again.

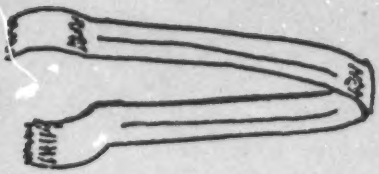
offset spatula

An offset spatula has a flat blade with a raised handle. An offset spatula is used for scraping and cooking on a grill.



hotcake or meat turner

A hotcake turner has a flat surface and a handle. A hotcake turner is used to turn food over when grilling, broiling or frying. A hotcake turner is also called a meat turner.



food tongs

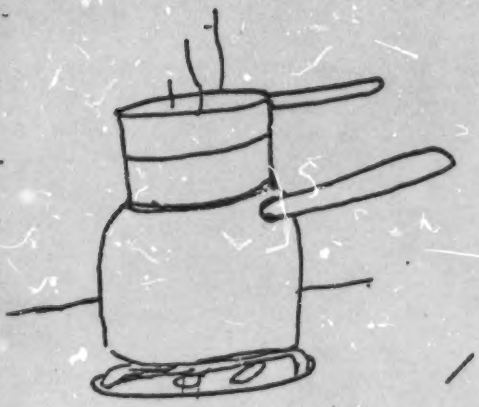
Food tongs are shaped like the letter "u". Food tongs are used to pick up food.

kitchen fork

A kitchen fork is a large fork with two prongs. A kitchen fork is used for holding or turning meat.

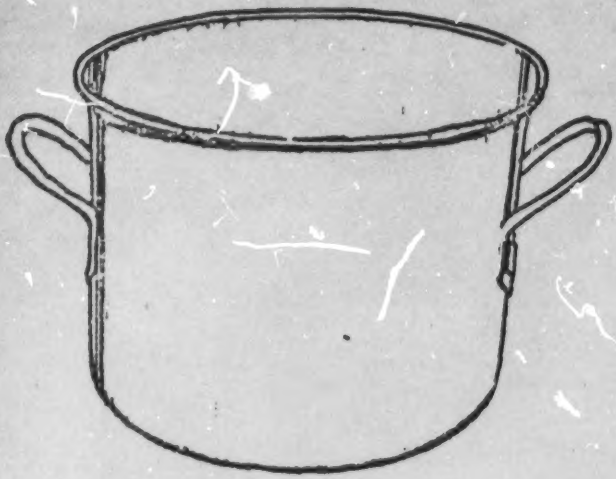
stock pot

A stock pot is a large deep pot with two handles. A stock pot is used for boiling and simmering meats and vegetables.



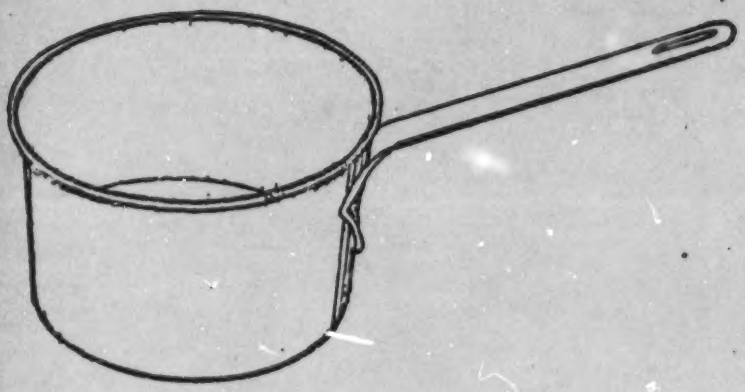
double boiler

A double boiler has two pots. The bottom pot holds boiling water. The top pot is placed in the water and holds the food to be heated.



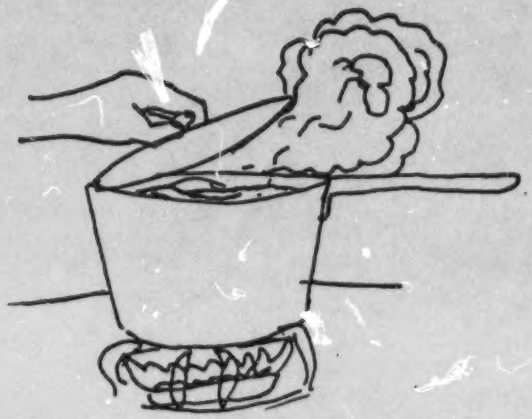
sauce pot

A sauce pot is a large pot with two handles. The sauce pot is used for cooking large amounts of sauces.



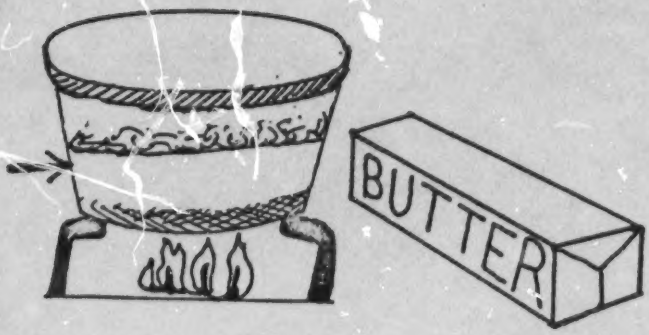
sauce pan

A sauce pan is a small pan with one handle. The sauce pan is used for cooking small amounts of sauce.



steam

Steam means to cook food above a small amount of boiling water. You steam food in a covered pot.

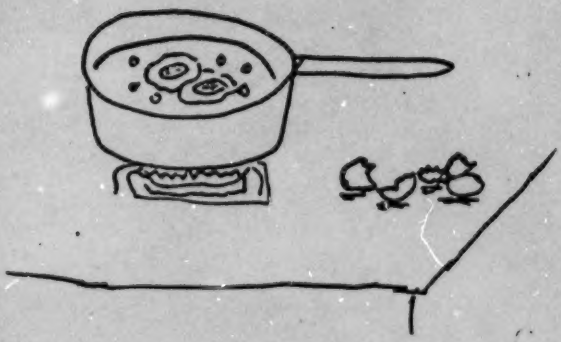


clarify

Clarify means to make a liquid clear. When you clarify butter, you heat the butter and then take out the cloudy part and keep the clear part.

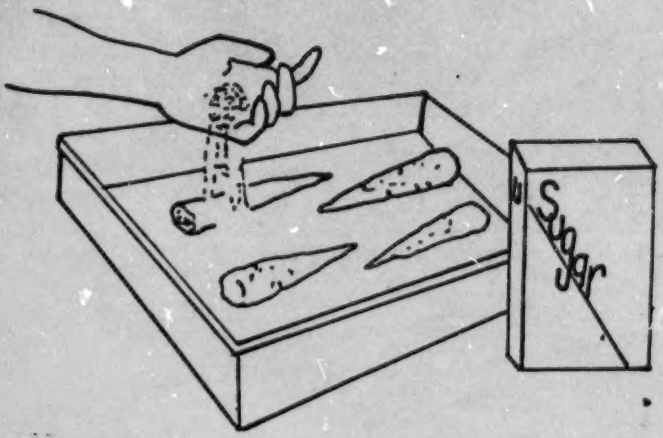
scald

Scald means to heat milk or cream at a medium heat until a thick skin forms on the surface.



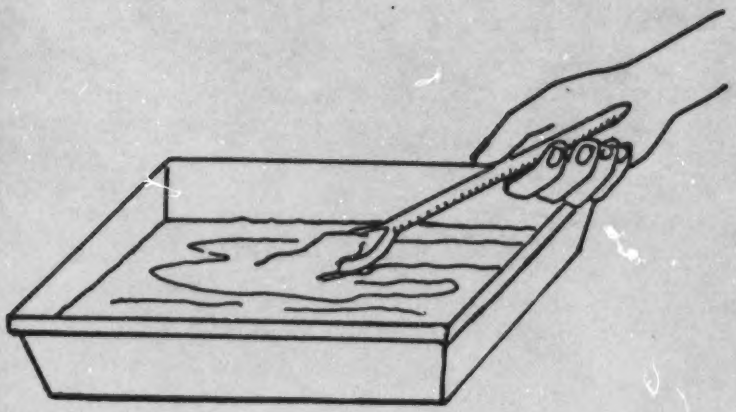
coddle or poach

Coddle means to gently place food into simmering water. The food is simmered until it is cooked. Poach is another name for coddle. You can poach or coddle eggs or fish.



candy

Candy means to cook fruit or vegetables in a very sweet syrup.



deglaze

Deglaze means to scrape left-over juice from a pan and then use it to make a gravy.

DIRECTIONS CONTINUED:

1. Now you should get cards 55 to 69 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 6.
Now rewind this tape and get cards 55 to 69.

BOOK II

Lesson 7

Frying & Sauteing

CULINARY ARTS

Book II

DIRECTIONS:

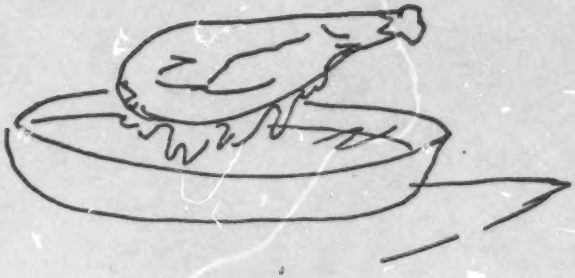
1. The words in this lesson are:

   coat or dredge
   batter
   sear
   fricassee
   braise
   blanch
   saute
   saute pan
   iron skillet

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

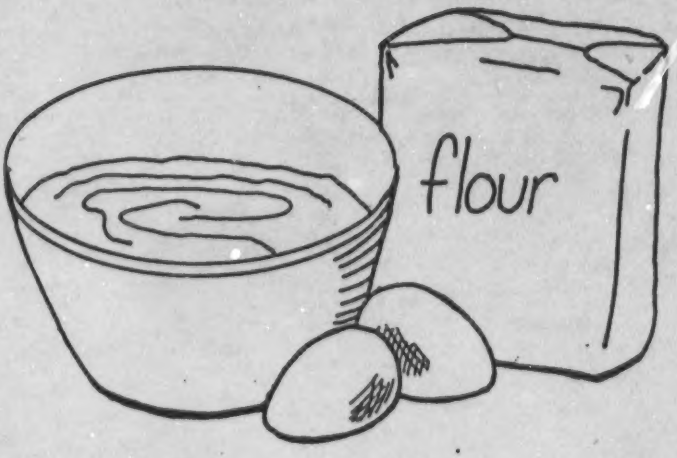
3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 70. The tape will say the words again.



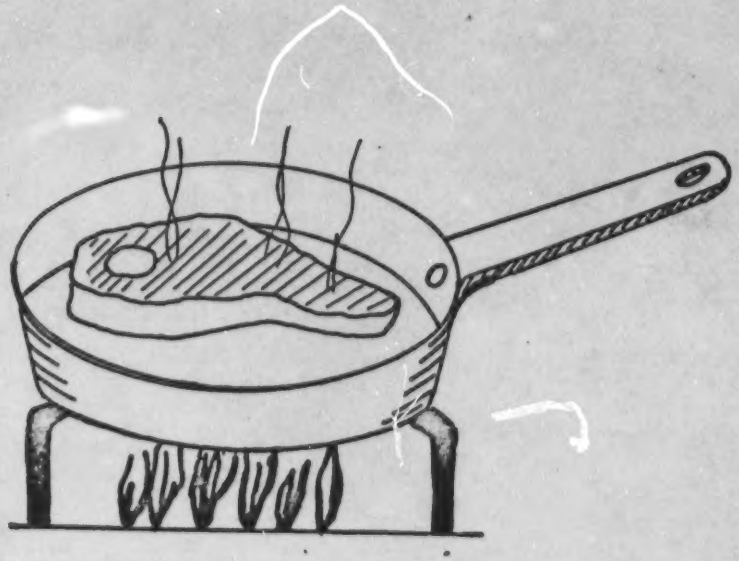
coat or dredge

Coat means to cover all sides of food with flour, batter, or bread crumbs. Dredge is another word for coat.



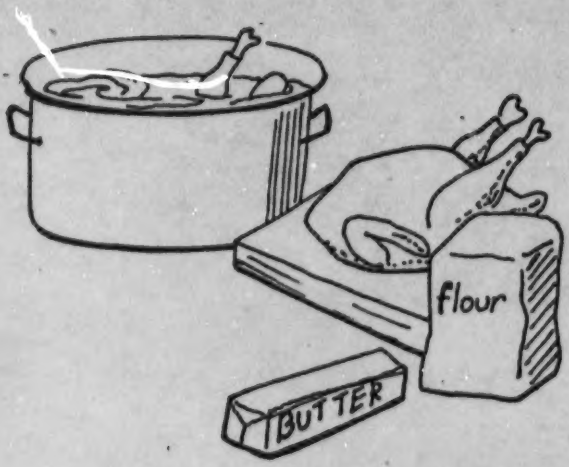
batter

Batter is a mixture that is used to coat food for frying or baking.



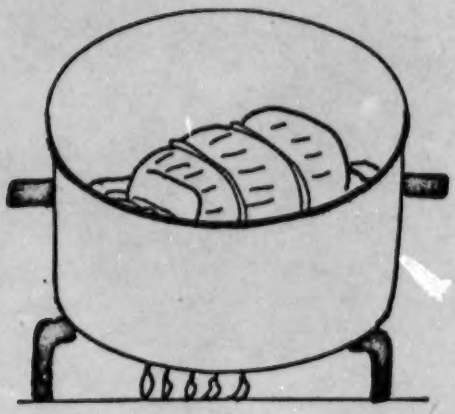
sear

Sear means to brown the surface of meat over a very high heat.



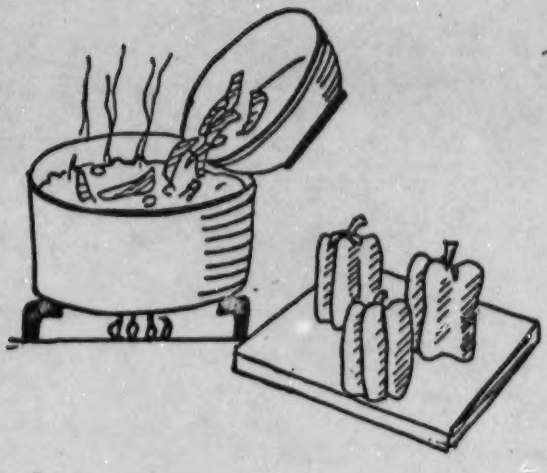
fricassee

Fricassee are pieces of chicken, lamb, or veal cooked in its own juices.



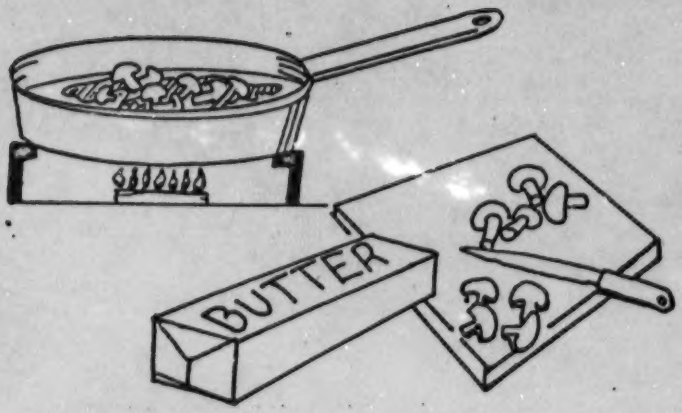
braise

Braise means to cook meat in a small amount of liquid at a low temperature.



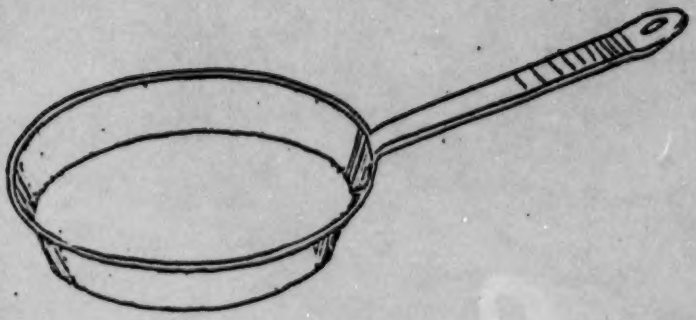
blanch

Blanch means to partly cook food in hot fat or hot water for a short time.



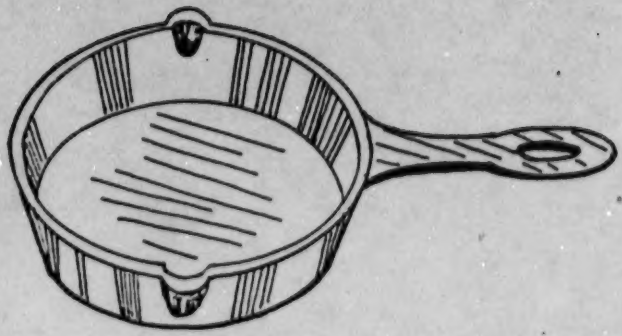
saute

Saute means to fry food lightly in a small amount of hot fat. You can saute meats and vegetables.



saute pan

A saute pan is a round, almost flat pan. Saute pans are used to lightly fry vegetables and meat. Saute pan is another name for frying pan.



iron skillet

An iron skillet is a heavy, thick pan used for frying food like chicken, pork chops, veal cutlets.

DIRECTIONS CONTINUED:

1. Now you should get cards 70 to 98 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 7.
Now rewind this tape and get cards 70 to 98.

BOOK II

Lesson 8

Frying & Sauteing

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 79. The tape will say the words again.

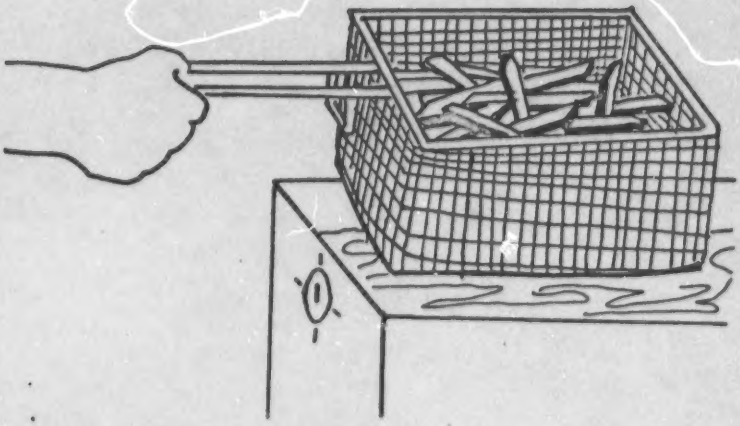
CULINARY ARTS

Book II

DIRECTIONS:

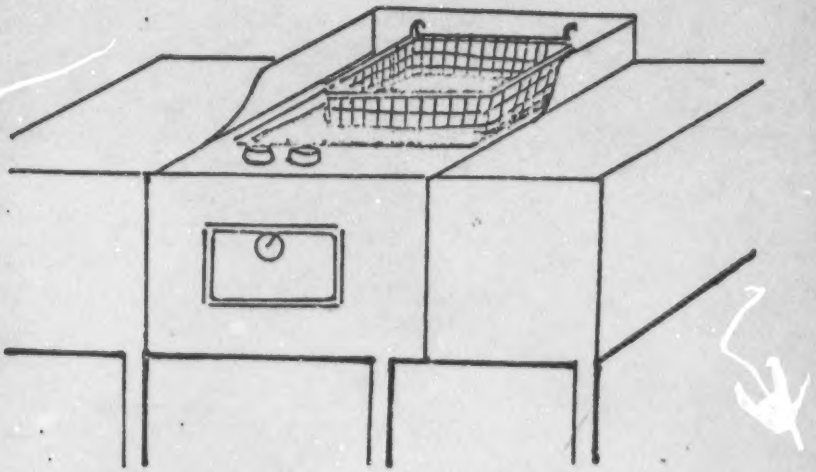
1. The words in this lesson are:

   deep fat frying
   deep fat fryer
   tilt fryer
   grill
   french toast
   fritters
   flapjacks
   Eggs Benedict
   shirred eggs



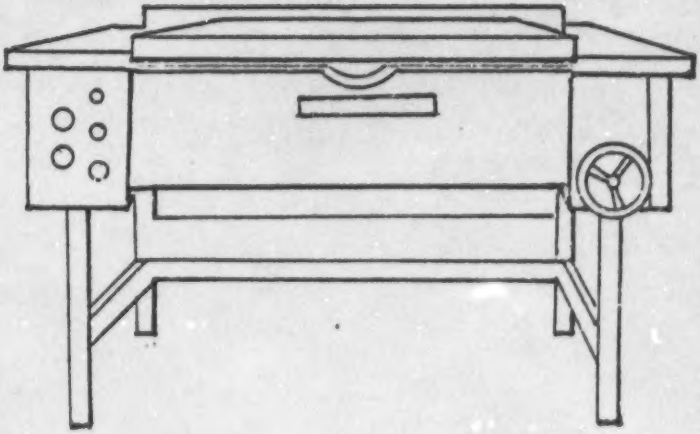
deep fat frying

Deep fat frying means to cook food in hot fat. The food should be completely covered by the fat.



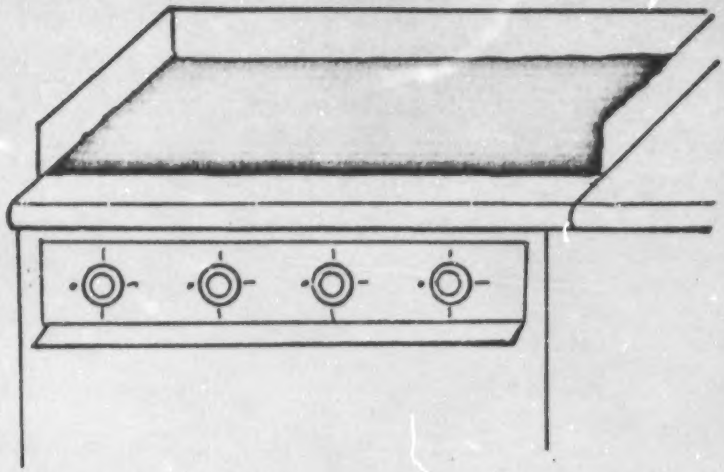
deep fat fryer

A deep fat fryer is used to fry large amounts of foods at high heats. The fryer is deep enough so that the food is completely covered with hot fat.



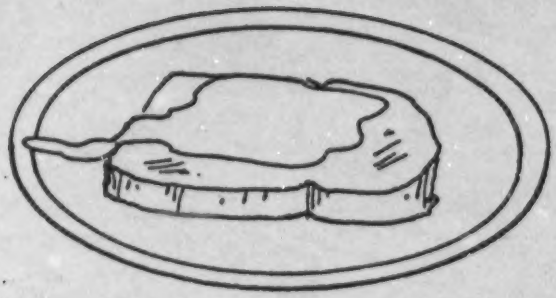
tilt fryer

A tilt fryer is a machine that has a large deep pan used for frying large amounts of food. The pan can be tilted to take the food out.



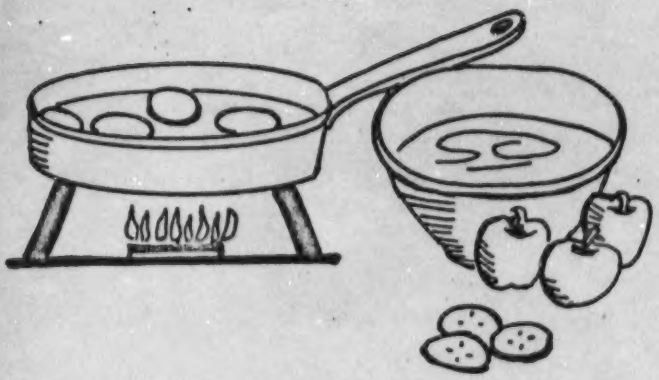
grill

A grill is a large, flat surface that is used for cooking a large amount of eggs, pancakes, or hamburgers at one time.



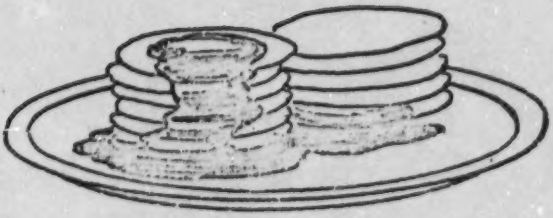
french toast

French toast is made from bread slices that have been dipped in a batter of egg and milk and then fried.



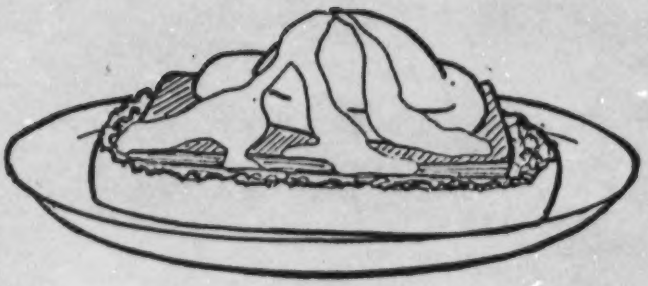
fritters

Fritters are foods coated with batter and fried in deep fat.



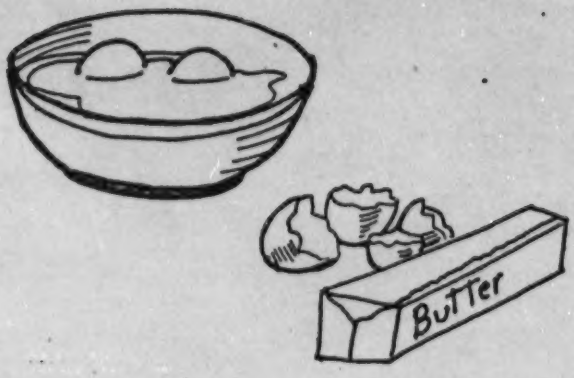
flapjacks

Flapjacks is another name for pancakes.



Eggs Benedict

Eggs Benedict is a poached egg on a muffin with ham and sauce.



shirred eggs

Shirred eggs are eggs that are put in a dish with cream or butter and then cooked in the oven.

DIRECTIONS CONTINUED:

1. Now you should get cards 79 to 87 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 8.
Now rewind this tape and get cards 79 to 87.

BOOK II

Lesson 9

Baking & Storage

CULINARY ARTS

Book II

DIRECTIONS

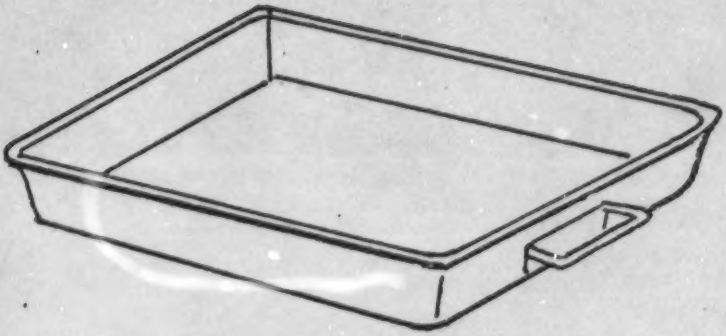
1. The words in this lesson are:

bake pan
rolling pin
dough cutter
bench brush
fluff
dust
egg wash
pastry brush
pastry bag
pastry tubes
pie and cake marker
convection oven
microwave oven
conventional oven
reach-in refrigerator
walk-in refrigerator
steam table

2. Each word has its own page with a picture. Under the picture, you will find the meaning of the word.

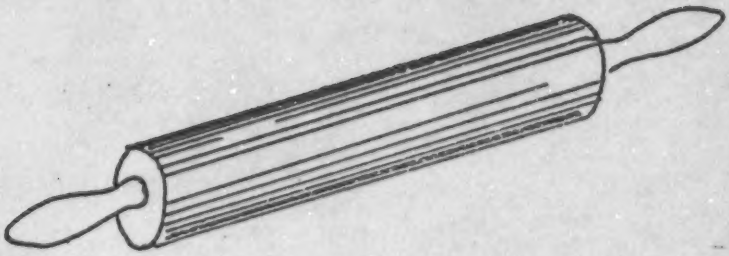
3. Turn the pages and look at the words while you listen.

4. When you get to the last word, turn back to page 88. The tape will say the words again.



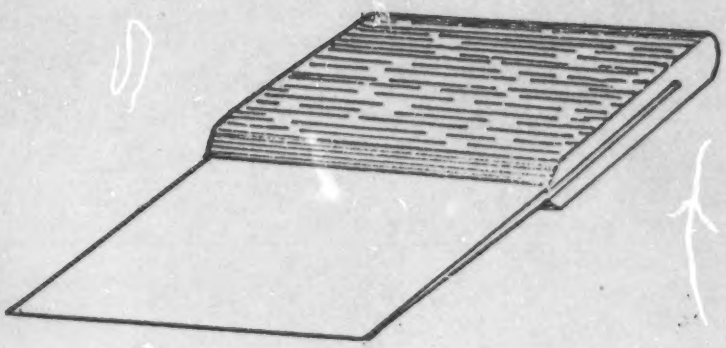
bake pan

A bake pan is a long, narrow pan with handles used for baking.



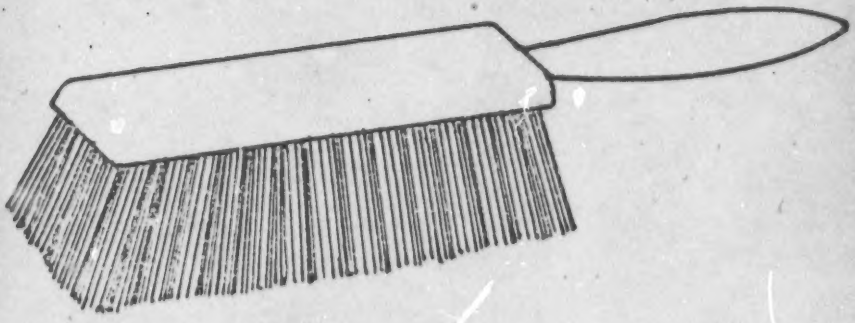
rolling pin

A rolling pin is a wooden roller with handles on each end. A rolling pin is used to flatten pie or cookie dough.



dough cutter

A dough cutter is a wide, flat blade with a wooden handle. A dough cutter is used for cutting dough and scraping a work surface.



bench brush

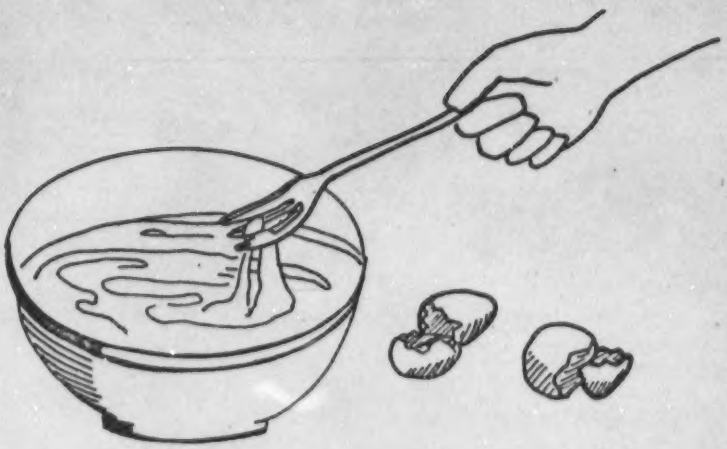
A bench brush is used to remove left-over flour from a work surface.

fluff

Fluff means to beat food until it is light and airy. You fluff egg whites for a meringue.

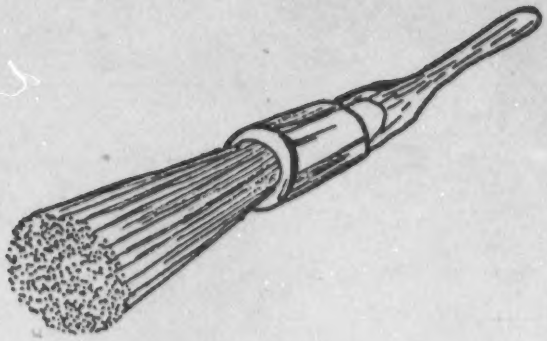
dust

Dust means to sprinkle a piece of food with flour or sugar.



Egg wash

Egg wash is beaten raw egg that is brushed on food. It may be mixed with milk or water.

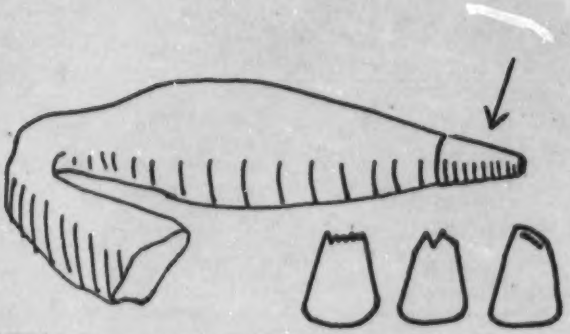


pastry brush

A pastry brush is used to put icing or egg wash on pastry and bread.

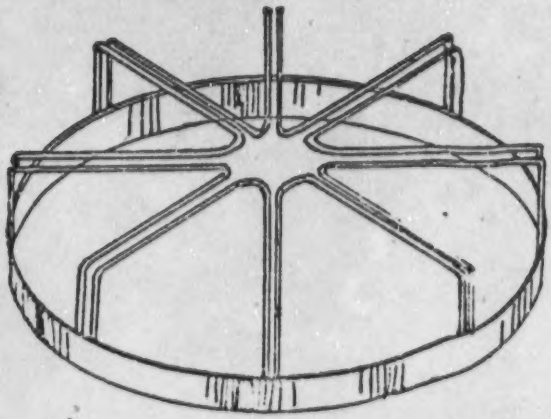
pastry bag

A pastry bag is a cloth bag in the shape of a cone. A pastry bag is used to decorate cakes with icing.



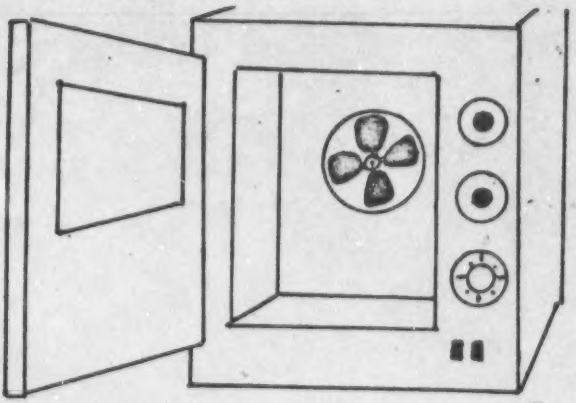
pastry tubes

Pastry tubes are metal tips that are put onto pastry bags. They are used to decorate foods with different shapes, like stars or flowers.



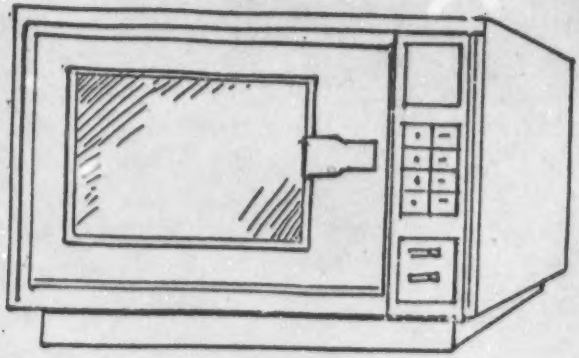
pie and cake marker

A pie and cake marker is a metal circle used to mark a pie or cake into equal pieces.



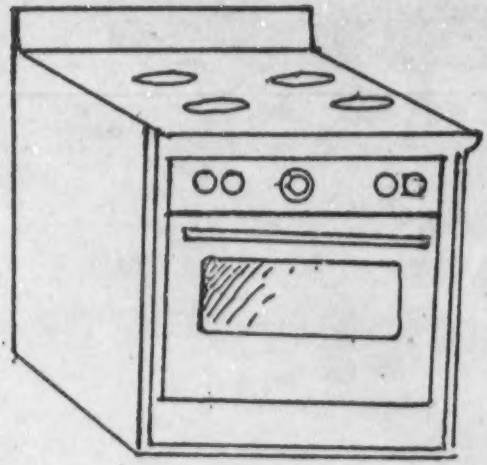
convection oven

A convection oven has a fan inside that moves the heat in the oven. The fan makes the convection oven a fast-cooking oven.



microwave oven

A microwave oven is the fastest cooking oven.

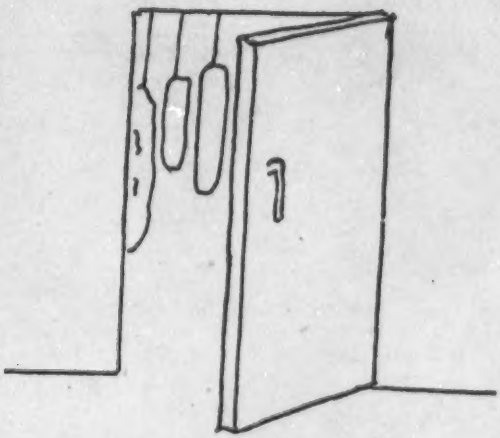


conventional oven

A conventional oven is the name of the oven that is most often used in homes.

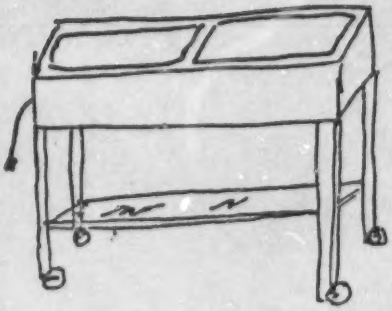
reach-in refrigerator

A reach-in refrigerator can have two doors or four doors and is used to store food.



walk-in refrigerator

A walk-in refrigerator is a special room used to store food.



steam table

A steam table keeps food warm by putting containers of food in hot water. Bain marie is another word for steam table.

DIRECTIONS CONTINUED:

1. Now you should get cards 88 to 104 from the box.

2. When you have the cards, look at the first picture and see if you know the meaning of the word.

3. Turn the card over and see if you are right.

4. Do the other cards in the same way.

5. If you do not get each one right, listen to the tape again. Then try the cards again.

6. If you do get them all right, ask your teacher for Activity 9. Now rewind this tape and get cards 88 to 104.

CULINARY ARTS

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